

# MONTANA FOOD LABELING GUIDE

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The purpose of the document is to assist food purveyors in creating compliant food packaging labels.

Food package labeling regulations are in Administrative Rules Montana 37.110.101 (1) (j).

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# 18 grams of Whole Grain resh Loca

# PRINCIPAL DISPLAY PANEL



The Principal Display Panel (PDP)is the area of the package most likely to be seen by consumers at the point of purchase.

# Items to include on the Principal Display Panel:

- 1. Name of the food, also called the Statement of Identity
- 2. Net quantity or amount of product

# NAME OF FOOD



The name of the food is also known as the Statement of Identity.

# Items to include on the Statement of Identity:

- 1. The common or usual name of the food must be used that is most likely understood by the consumer. This generally means only the English language
- 2. The name of the food must be in bold type

### **NET QUANTITY**



The net quantity or amount of product must be on the Principal Display Panel.

### Items to include on the net quantity statement:

- 1. Express units in terms of weight, measure or numerical count
- 2. Solid weight must be in pounds and ounces, if greater than 16 ounces OR only ounces, if 16 ounces or less
- 3. Liquid measure must be fluid ounces
- 4. Metric units for solid and liquid weights must be expressed (solids in grams (g) and liquids in milliliters (mL))
- 5. Net quantity must be on bottom 30 percent of Principal Display Panel
- 6. For solids: The term "Net Wt." or an acceptable variant must precede the quantity units for solids (e.g. Net Wt. 12 oz)
- 7. **For liquids:** The term "fluid oz" or an acceptable variant must succeed the quantity units for liquids (e.g. 20 fluid oz)
- 8. Minimum type-size is 1/16 inch in height for Principal Display Panels that have an area of 5 square inches or less; 1/8 inch for PDPs greater than 5 square inches and at or less than 25 square inches. Other dimensions also apply.



### **INGREDIENTS LIST**



The ingredients are the food substances that comprise the product.

### Items to include on the ingredients list:

- 1. Common or usual name of the ingredient. This generally means the English language must be used.
- 2. Each ingredient must possess weight (i.e. be quantifiably measurable)
- 3. Claims of quality must not be on the ingredients list, since it is not quantifiably measurable (i.e. organic, healthy, etc.)
- 4. Ingredients must be listed in order of predominance by weight from greatest to least amount
- 5. Minimum type-size is 1/16 inch in height, based on the lower-case letter "o"
- 6. No other information is allowed on the ingredients list other than that which is required
- 7. The ingredients list must be to the right of the Principal Display Panel, if the package is not a single-panel label
- 8. If the ingredient is less than 2 percent of total product weight, the ingredient should be listed at the end with a statement that reads: "contains 2% or less of"
- 9. Major allergens must be declared or product will be recalled

# Major allergens are: crustacean shellfish (crab, lobster, shrimp, etc.), eggs, fish, milk, peanuts, soy, tree nuts and wheat

10. Sub-ingredients for ingredients must be listed in parentheses immediately after the listed ingredient (see below)

# **SUB-INGREDIENTS**

# VEGETABLE OIL (CANOLA AND/OR SOY),

Sub-ingredients are ingredients within ingredients that must be declared on the list. Examples of ingredients that have sub-ingredients are mayonnaise, blended oils, cheeses, etc.

### Items to include on the sub-ingredients list, if needed:

- 1. Declare sub-ingredients within parentheses immediately after the listed ingredient (e.g. Mayonnaise (soybean oil, water, whole eggs, vinegar, salt, sugar, lemon juice, natural flavors))
- 2. If flavors are declared by a standardized name, each sub-ingredient must be listed (e.g. *vanilla extract (vanilla bean extractives in water and alcohol (41%))*
- 3. All applicable rules for ingredients also apply to sub-ingredients



### **RESPONSIBLE FIRM**

STATES BAKERY, PORTLAND, OR 97232

The firm responsible for the product is the manufacturer, packer or distributor of the food. This information is needed for the consumer, if they plan to contact the firm.

# Items to include when declaring a responsible firm:

- 1. Name and address of the manufacturer, packer or distributor
- 2. Unless the name listed is the actual manufacturer, the responsible firm must be accompanied by a qualifying phrase that states the firm's relation to the product (e.g., "Manufactured for" or "Distributed by")
- 3. Street address, if the firm name and current address are not listed in a:
  - a) Current city directory; **OR**
  - b) Current telephone book; OR
  - c) Current website for the firm
- City or town
- 5. State (or country of origin, if outside the United States)
- 6. United States Postal Service ZIP code (or mailing code used in countries other than the United States)
- 7. Responsible firm information must be with the ingredients list
- 8. No other information is allowed with the responsible firm other than that which is required

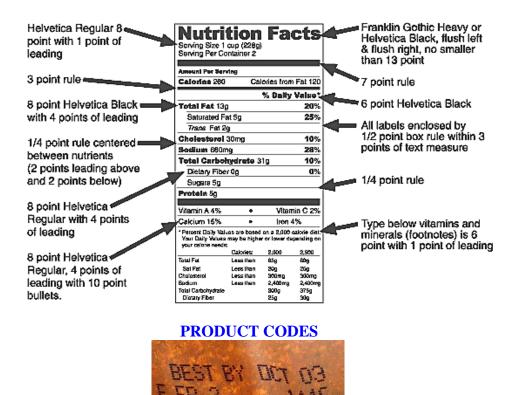
# **NUTRITION LABELING**



Firms whose total gross sales for all products—food and non-food—is \$501,000 or less with \$49,000 or less from food sales are exempt from nutrition labeling requirements.

### Items to include when listing nutrition facts:

- 1. No other information is allowed with the nutrition labeling other than that which is required
- 2. Placement of nutrition labeling is to the right of the Principal Display Panel
- 3. Nutrition Facts label is boxed with all black or one color type printed on white or neutral background
- 4. Type size and style is specific (see graphic on next page for format example)



All food manufacturers are strongly urged to place production codes on products in the event of a recall. Failure to assign production codes may result in having to recall all products, rather than specific ones of interest.

### OTHER LABELING RESOURCES

Please visit the United States Food and Drug Administration (FDA) web address for more labeling information: http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm

A FREE on-line labeling course is also available. The course takes about <u>one hour</u> to complete: http://www.accessdata.fda.gov/ORAU/Labeling/

For products that require federal nutrition labeling, computer software is available to assist in creating compliant labels at the following webpage address: <a href="http://extension.usu.edu/foodbiz/htm/nfp/">http://extension.usu.edu/foodbiz/htm/nfp/</a>

In addition, nutrition labeling and other compliance assistance is also available from:

Mission Mountain Food Enterprise Center:

Telephone: 406-676-5901

Web: http://www.lakecountycdc.org/Production\_and\_Processing\_Assistance

### FOOD LABELING CHECKLIST

Product name (known as the statement of identity or name of food)	
Name and address of product manufacturer, distributor or packer	
Ingredient list in order of quantity or predominance from greatest to least by weight	
Net weight or liquid volume of product in United States units of measure AND metric units of measure	

### CONTACT INFORMATION

CONTROL IN ORDINATION			
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